

SCULPTERRA

WINERY & SCULPTURE GARDEN

2015 PASO PINK



THE FACTS

Varietal Composition: 63% Grenache, 22% Mourvèdre, & 15% Syrah
Appellation: Paso Robles
Vineyard: Frankel Family, & San Miguel Vineyard
Finished Alcohol: 15.2%
Residual Sugar(G/F): 0.80 g/100ml
Total Acid: .75 g/100ml
pH: 3.38
Aging Process: 100% Stainless Steel
Bottling Date: February 18, 2016
Total Production: 310 Cases

THE VINEYARD

Once again Sculpterra has produced a stunning Rosé wine that showcases the elegance and grace of three terrific Rhone grapes; Grenache, Mourvèdre and Syrah. 2015 was the last year of severe drought in California and therefore the crop was light, ripe and early! The 2015 growing season was relatively care free, the vines produced excellent quality fruit but was limited in production due to the lack of rainfall. These factors benefited Rosé winemaking as the grapes ripened with ease and the harvest weather stayed dry during the picking. In total 4 Rosé Lots were produced; 2 Grenache lots, 1 Mourvèdre lot and 1 Syrah lot. All 4 lots were unique and tasty on their own, but the blend of everything made the wine complex, layered and juicy.

THE WINEMAKING

Our Rosé program is simple and effective. Grapes are crushed like all red wine production here at Sculpterra Winery. The day after crush we pump out 10-20% of the juice from each fermentation bin, giving the juice a total of 24 hours of skin contact before this “Bleed” is stolen from each bin. From here the juice is cold settled at 40 degrees F for 2 days before racking down into small stainless drums for fermentation. All 2015 Rosé lots took anywhere from 3-4 weeks to complete fermentation to dryness. Wine is racked clean, and cold settled for 2 days following fermentation. From here the Rosé ages for 4 months in strictly stainless steel and is kept at a cool 45 degrees F. These lots tasted amazing! The bulk of this blend is Grenache, providing strawberry with a tart and crisp finish. Mourvèdre is the shining star of the three with fresh tropical fruits, even apple and cherry show through! Syrah gives the blend a sense of herbal spice and floral accents with violent and lavender scents.

THE TASTE

This 2015 Paso Pink Rosé has exquisite taste with heaps of aromas and a balanced mouth feel. Flavors of cranberry and berry are fresh and juicy. Then quickly, you feel tart and supple sensation, showing depth and length. It’s delicious in its own right but will shine on the dinner table. Strawberry, raspberry, orange peel and white peach aromas are predominant on the nose. The palate possesses tart acidity and a glorious mouth feel with a citrus-filled finish.

-Paul W. Frankel, Winemaker